

Bradley - Recipes using Oak Bisquettes

Oak Smoked Salmon

Ingredients

- 5 kg (10 lb) salmon fillet
- 1 lemon
- 45 ml (3 tbsp) fresh dill, chopped
- fresh ground black pepper to taste

Preparation

Place salmon fillet skin side down on oiled smoker racks. Cut lemon in half and squeeze the juice from one half over the salmon fillet. Sprinkle with chopped dill and pepper.

Smoking Method

Preheat Bradley Smoker to approximately 105°C (220°F). Place fish in the Bradley Smoker and using Oak flavor bisquettes smoke/cook for around 40 to 60 minutes.

To Serve

Remove fish from the smoker and garnish with a sprig or two of dill and the remaining lemon sliced. You may wish to substitute parsley for the dill.

Teriyaki Salmon Fingers

Ingredients

- 1 kg (2 lb) salmon fillets cut in 2" strips (fingers)
- Limes quartered for garnish

Marinade:

- 125 ml (1/2 c) light soy sauce
- 60 ml (1/4 c) unsweetened pineapple juice
- 60 ml (1/4 c) sherry
- 15 ml (1 tbsp) brown sugar
- 3 ml (1/2 tsp) ground garlic
- 1 clove garlic minced
- 10 ml (2 tsp) lemon juice

Cilantro Sauce:

- 250 ml (1 c) finely chopped cilantro • 250 ml (8 oz) container of sour cream
- 15 ml (1 tbsp) fresh lime juice
- 15 ml (1 tsp) ground coriander seeds

Preparation

In a medium-sized bowl mix together marinade ingredients. Place salmon fingers skin side down, in a shallow glass or non-metallic dish and pour marinade over top. Cover and refrigerate for 1 to 2 hours. To prepare the Cilantro Sauce, mix together the cilantro, sour cream, lime juice and coriander seeds in a small bowl and refrigerate until serving.

Smoking Method

Using Oak flavor bisquettes, preheat the Bradley Smoker to 95°C to 105°C (200°F to 220°F). Place salmon fingers skin side down on oiled smoker racks and place in the smoker, opening the damper slightly. Smoke/cook for approximately 1 to 1-1/2 hours.

To Serve

Serve the salmon fingers with the cilantro sauce on the side, garnished with lime wedges.